



Recipe Name: Asian Noodle Chicken Salad

File No:

Recipe Adapted From:

Child Nutrition Recipe Box



Grade Group (s): K-8, 9-12	<b>HACCP Process</b> <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Ginger Root, Raw, Minced		2 Tbsp	1. Place frozen chicken in refrigerator 24 hours before preparing recipe. 2. Make dressing: Combine ginger, rice vinegar, soy sauce, orange juice, honey, oil, and garlic powder in a blender. Blend for 2 minutes on medium. Cover and refrigerate. 3. Heat 2 gallons of water to a rolling boil, add pasta, and cook pasta al dente according to package directions. Rinse with cold water and drain to rapidly cool. Cover and refrigerate. 4. Heat 2 quarts of water to a rolling boiling, add edamame and boil for at least 3 minutes, heating through. Rinse with cold water, drain well. 5. Combine the edamame, carrots, cabbage, onions, and thawed chicken into 2 large hotel pans (12" x 20" x 2½"). 6. Add pasta and mix well. Pour dressing equally over both pans, continuing to mix well. Sprinkle with sesame seeds. 7. Cover and refrigerate until meal service. CCP: hold for service at 41°F or lower.
Rice Vinegar		1½ cups	
Soy Sauce, Low Sodium		1 cup	
Juice, Orange		½ cup	
Honey		¼ cup	
Oil, Canola		3 cups	
Garlic, Powder		1 tsp	
Water, Divided		2 gal 2 qt	
Pasta, Spaghetti, WG, Dry USDA # 110506	3 lbs 2 oz		
Edamame, Frozen, Pre-shelled	2½ lbs		
Carrots, Shredded, Raw		2 qt	
Cabbage, Red, Shredded, Raw		2 qt	
Onion, Red, Sliced, Raw		1½ cups	
Chicken, Fajita Strips, Cooked, USDA #100117	5½ lbs		
Sesame Seeds		1 cup	

Meal Component Contribution			Total Yield		
Meat/Meat Alternate: 2 oz eq			Weight:		
Vegetable Subgroups			Number of Pans:		
DG	RO	BPL	Pan Size:		
	1/8 c		Volume:		
S	O	A	Nutrition Analysis Based on Portion Size		
	1/4 c		Calories: 368 kcal		
Fruit:			Saturated Fat (g): 2.19 g		
Grains: 1 oz eq			Sodium (mg): 481.18 mg		
Based on USDA Food Buying Guide-RAW			Calculated using NutriKids		

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes  
S - starchy O - other A - additional